

# Group Menu



The  
Orangery

Available for parties of 15 or above

## Main Course

**Homemade beer battered fresh  
cod fillet (6oz) (GFO)**

**OR Breaded plaice fillet (6oz)**

Served with chunky chips, garden peas/mushy  
peas, tartare sauce and a herby lemon wedge

**Homemade cottage pie topped with  
herby mashed potato, seasonal  
vegetables and onion gravy (GF)**

Minced beef in a rich gravy with carrots and  
leeks topped with herby mashed potato

**Homemade fish pie topped with  
cheesy mashed potato, seasonal  
vegetables and parsley sauce (GF)**

Selection of salmon and white fish chunks,  
cold water prawns in a creamy white sauce

**Homemade beef lasagne served  
with garlic bread and side salad**

Beef mince steak in tomato, basil and red  
pepper sauce, layered with Italian egg pasta  
and topped with a creamy mozzarella and  
cheddar sauce

**Homemade vegan lasagna  
served with garlic bread and  
side salad (VG)**

Vegan mince, roasted tomatoes, courgettes,  
peppers and aubergines in a tomato sauce,  
layered with Italian pasta, soya milk and  
Applewood smoked vegan cheese sauce

**Chicken curry (mild) (lamb or beef  
available on request) (GF)**

Served with basmati rice and naan bread

## Desserts

**Biscoff cheesecake**

Lotus biscuit base, creamy soft cheese filling  
topped with Biscoff spread

**Apple pie**

Double crusted sweet shortcrust pastry  
filled with chunky Bramley apples and a hint  
of cinnamon

**Sticky toffee pudding**

Steamed sponge cake made with chopped  
dates and topped with a dark toffee sauce

**All served with cream, custard  
or ice cream**

**Two courses with tea or coffee £24.95**

**Call: 01452 790550**

**Email: [gardencentre@trioscape.co.uk](mailto:gardencentre@trioscape.co.uk)**

Please advise any dietary or allergen requirements or specific menu choice

**GF** = Gluten Free • **GFO** = Gluten Free Option • **VE** = Vegetarian • **VG** = Vegan • **VGO** = Vegan Option

